



Weddings



We're here to help.

Our team of skilled chefs, event stylists, and wedding professionals will bring your unique vision to life. We excel at designing custom menus to make your event truly one of a kind.

Red Table is a full-service catering company with an extensive network of event planners, designers, and services capable of bringing all aspects of your wedding together with elegant style and a beautiful final result. If you would like to sample Red Table's fare we offer personal tastings for weddings.

Email us to learn more about all we can do to help you create a spectacular Wedding Day.

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Or call us for a consultation, and we can begin planning a truly one-of-a-kind experience!

(718) 714-8627



ALL-INCLUSIVE PACKAGES

Choose from 3 comprehensive menu options, designed to suit events of all styles & customized to you.

Packages include food, all service, and full open 5hr bar.



PLATED

Consider this Red Table's signature service. You and your guests will begin your evening with a custom-designed cocktail hour, complete with a signature drink menu and passed hors d'oeuvres.

After cocktails, all guests will be seated for plated dinner with multiple courses and fine dining service.

FAMILY STYLE

Our increasingly popular family-style service includes our passed hors d'oeuvres, and two to three courses of shared plates.

We love this style of service outside in the open air or tented on a grassy hill top with wild flowers on farm tables.

BUFFET

For those who would prefer to bypass seating charts and spend more time mingling, consider our elevated buffet option.

Our buffets offer the same menus offered in family style or plated service. This encourages a high quality yet casual dining experience.

The night begins with a customized cocktail hour and stationed hors d'oeuvres, then, as the party continues, we gracefully provide new stations for guests to find more substantial selections to enjoy.



WEDDING SAMPLE MENU

Hors D'oeuvres

Duck breast, balsamic reduction, pistachio

Tuna tartar, black sesame and thai basil

Vietnamese summer roll, Nuoc Mam lime dipping sauce

Beef Carpaccio, white truffle, arugula

Seared dry aged steak, blue cheese, pickled chilis

Gruyere gougere, caramelized apples

Raw Bar

Oysters on the Half Shell

Shrimp cocktail

Marinated mussels

Mini lobster rolls

Dinner

Roasted pear salad, candied almonds, chevre

Pumpkin risotto

Black sea bass, remoulade, sweet potato puree, fried shallots, grilled asparagus, grapefruit supremes, walnuts

Filet mignon, red wine demi glace, herb roasted fingerling potatoes, roasted brussel sprouts

Passed Desserts

Flourless chocolate cake, salted caramel, cacao nib

Maple mascarpone cheesecake, plum jam

Key lime pie, gingerbread crumble



PASSED HORS D'OEUVRES

Seafood

Chilled shrimp, classic cocktail sauce

Blue crab cakes, remoulade dip

Smoked salmon & goat cheese, watercress on pumpernickel toast

Tuna tartar, thai basil, kaffir lime leaf, sea salt & wonton chip

Salt cod fritter, saffron aioli

Sea bass ceviche, shaved fennel & orange on tortilla chip

Thai shrimp fritters, sweet chili sauce

Mango crab, chili & thai basil on plantain chip

Tandoori cured salmon, mango chutney on papadum

Seared tuna niçoise

Smoked salmon, creme fraiche & salmon roe

Oysters on the half shell, mignonette sauce

Meat

Grilled baby lamb chop, horseradish gremolata

Waffle breaded chicken skewer, red eye gravy

Diablo on horseback, bacon-wrapped date, Iberico cheese

Duck breast & crushed pistachio skewer

Braised short rib, mandarin orange & sweet potato in puff pastry

Buttermilk fried chicken, cheddar biscuit & jalapeno jam

Ham & cheese arancini, smoked paprika mayo

Chicken satay skewers, peanut sauce

Fennel sausage hand pie, caramelized apples

Braised pork steamed bao buns, asian pickles

Seared dry aged steak, blue cheese & pickled chiles on yucca chip

Jerk chicken skewers

CONTINUED



Cheese & Vegetable

Mini kale Caesar salad, crouton cup

Rainbow beets, caramelized walnut & lemon cream, on an endive leaf

Japanese eggplant, tomato confit, goat cheese mousse

Grilled corn, crema & cotija, chili powder & lime

Date & goat cheese wonton, spicy honey dipping sauce

Cremini mushroom filled with chevre & chives

Gruyere gougère, candied apples & arugula

Saffron manchego arancini, berry mustard

Vietnamese summer rolls, vegetables & smoked tofu with nuoc nam lime dip

Roasted cauliflower hand pie, cheddar crust

Tomato cucumber gazpacho

Grilled halloumi, new potato & tomato kebabs, yogurt mint sauce

Curried peas, carrots & spicy cilantro salad, on papadum

Tarts

Asparagus & gruyere

Caramelized onion, crème fraîche & thyme

Truffle mac & cheese

Crostini

Eggplant, vidalia onion & corn caponata & mozzarella

Beef carpaccio, white truffle, arugula & parmesan

Melted brie, honey & walnuts

Tart apple, blue cheese & hazelnuts

English peas, fava beans, fresh ricotta, mint & chervil

Flatbread

Goat cheese, thyme & honey

Grilled onion, roasted peppers, fennel sausage & pecorino

Shaved potato, caramelized onion & rosemary

Mixed winter squash, goat cheese & walnuts

MARKET TABLES

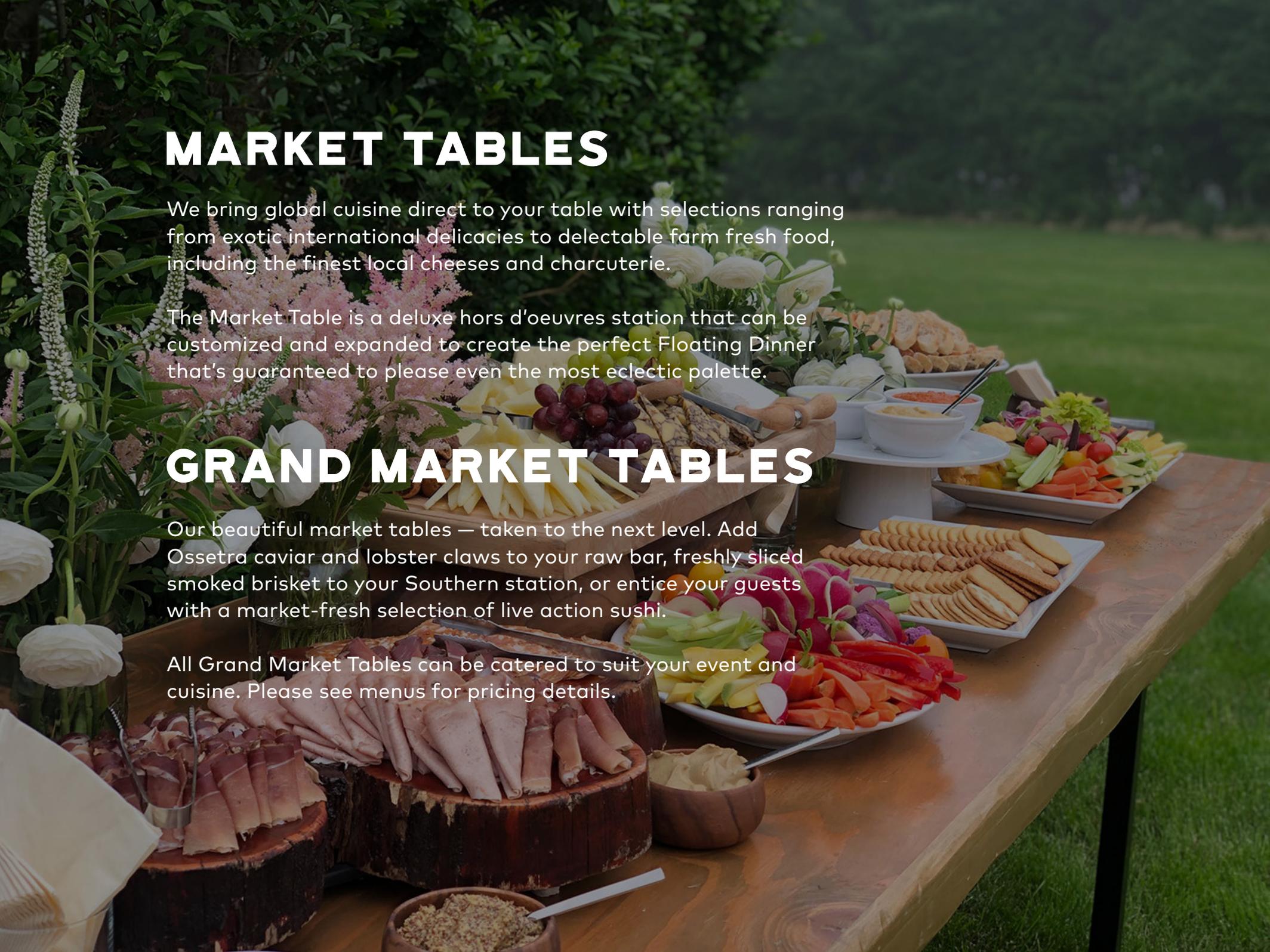
We bring global cuisine direct to your table with selections ranging from exotic international delicacies to delectable farm fresh food, including the finest local cheeses and charcuterie.

The Market Table is a deluxe hors d'oeuvres station that can be customized and expanded to create the perfect Floating Dinner that's guaranteed to please even the most eclectic palette.

GRAND MARKET TABLES

Our beautiful market tables — taken to the next level. Add Ossetra caviar and lobster claws to your raw bar, freshly sliced smoked brisket to your Southern station, or entice your guests with a market-fresh selection of live action sushi.

All Grand Market Tables can be catered to suit your event and cuisine. Please see menus for pricing details.



SEASONAL MARKET TABLE

Perfect as event starters or a late-night snack station,
or as goodie bags. \$15 per person, priced at 150 Guests

SLIDER BAR: CHOOSE 4

Beef short rib slider, pickle, special sauce

Buttermilk brined fried chicken, jalapeno jam, cheddar biscuit

Mini lobster roll

Bbq pulled pork with spicy slaw

Grilled portobello mushroom, herbed goat cheese

Cheeseburger slider, cheddar, bacon, pickle, special sauce

Pigs in blankets, spicy ketchup

Grilled fontina cheese sandwiches, marinated radicchio

Baby reuben, Russian dressing, sauerkraut

Tortilla espanola, lemon aioli, sea salt focaccia

Blt sliders, heirloom tomato, bacon, lettuce, mayo

Caponata, burrata, focaccia

MEDITERRANEAN TABLE

Anchovy-stuffed mansanillo olives marinated in chili, lemon, oregano, olive oil

Hard boiled egg, capers, parsley, chili flake, anchovy

Flatbread, roasted red pepper, grilled eggplant, blistered cherry tomatoes, sweet onion

Halloumi, new potato, tomato kebabs, yogurt mint sauce

Kefta kebabs, tahini sauce

Dried apricots, figs, dates

Filo "brick" spinach, pine nuts, feta

MARKET TABLE

Artisanal cheeses

Charcuteries

Seasonal crudité with hummus, romesco, green goddess dips

Seasonal fresh fruits

Artisanal breads & crackers

ANTIPASTI TABLE

Assorted Cheeses & Cured Meats

Mozzarella, cherry tomatoes, basil

Grilled summer vegetables with herbs and oil

Marinated green beans, roasted bell peppers, artichoke hearts and mint

Roasted polenta squares with fontina & wild mushrooms

Breads and crackers

BAR SNACKS TABLE

Maple bacon bites

Cheddar popcorn

San francisco streetcar nuts

Fried cheese curds, marinara dipping sauce

Hushpuppies, Red Table hot sauce

Deviled eggs, bacon, jalapeño jam

SPECIAL MARKET TABLE

A Deluxe Hors d'oeuvres Station that can expand to create a spectacular Floating Dinner.

CLASSIC CARVING STATION

Roast beef

Horseradish crema

Creamed Spinach

Parker house rolls, sea salt, whipped butter

SOUTHEAST ASIA STREET SNACKS

Sesame-soy cashews, wasabi peas, nori

Green mango, papaya, pineapple, chili salt

Chicken satay skewers

Mini banh mi, chicken liver mousse, ham, pickled carrots and radishes, chili aioli, cilantro

Broiled chicken wings, chilies, lime, fish sauce, cilantro

BROOKE'S VEGAN SMALL PLATES

Moros and cristianos, plantain tostones, corn salad, grilled seasonal squash

Cranberry beans, butternut squash, spicy tomato broth, herbs, tostadas

Country fried seitan, facon, tomato

Scallion pancake, cold sesame noodle, black vinegar sauce

Marinated tempeh, beets, pickled carrots, brown rice, black beans, sauerkraut

INDIAN

Sweet potato pakora with earl grey chutney

Crispy chickpea cakes with passion fruit raita

Grilled flatbread with preserved lemon and creamy lentils

Paneer tikka skewers

Mixed tandoori skewers

Mini beef samosa with ghee aioli

Classic vegetable samosa with tamarind chutney

"Tandoori cured" salmon, mango chutney on papadum

Baby papadum, curried peas and carrots, spicy cilantro salad

MEXICO

Grilled and raw regional crudité

Roasted garlic guacamole bar

Orange-tomatillo salsa

Pico de gallo

Crab-jicama salpicón

Roasted poblano salpicón

Crumbled bacon

House made corn tortilla chips

GRAND MARKET TABLE

Our beautiful market tables, taken to the next level!

SEAFOOD PLATTER

(Add Caviar Set Ups @ \$15PP)

Raw oysters on the half shell, mignonette

Shrimp cocktail, cocktail sauce

Marinated mussels, lemon aioli

Mini lobster rolls

Fried clams, tartar sauce

Cherrystone clam dip, cape cod potato chips

Drawn butter, lemons, sea salt

Boston brown bread, whipped butter

SUSHI STATION

Please ask for our seasonal Sushi menu

PESCADO PARTY TABLE

Tortilla chips & tostones

Shrimp cocktail in spicy tomato cocktail sauce in shot glass

Shots of Horchata

CEVICHEs

Striped sea bass, orange supremes, fennel

Tuna, avocado, pickled red onion

Flounder, green chili, cilantro

GRAND CARVING STATION

Beef two ways- Pastrami and tenderloin

Baby lamb chops

Horseradish crema

Red wine reduction

Herb roasted fingerling potatoes

Creamed Spinach

Parker house rolls, sea salt, whipped butter

GRAND BBQ TABLE

BBQ pulled pork

Smoked brisket

Buttermilk brined fried chicken

Martin's potato rolls

House made pickles

Coleslaw

Creamy potato salad, hard boiled egg, celery

Watermelon-tomato salad, pickled chilis, lemon honey vinaigrette

CONTINUED

INDIAN

Sweet potato pakora with earl grey chutney

Crispy chickpea cakes with passion fruit raita

Grilled flatbread with preserved lemon and creamy lentils

Paneer tikka skewers

Mixed tandoori skewers

Mini beef samosa with ghee aioli

Classic vegetable samosa with tamarind chutney

"Tandoori cured" salmon, mango chutney on papadum

Baby papadum, curried peas and carrots, spicy cilantro salad

CHINESE

Stir fry with choice add ins

(Asian vegetables, choice of 2 meats & choice of 2 sea foods)

Grilled pork chops, fish sauce palm sugar marinade, grilled scallion

Stuffed cherrystone clams, spinach, garlic, sausage

Velvet chicken lettuce wrap, hoisin, cashew, pickled carrots, cucumber, thai basil, sweet chili sauce

Sesame pickles

Sticky or broken rice



DESSERTS

Served with petit fours
(Duo plated or 3 per station.)

WEDDING CAKES

Flavors available upon request

CHOCOLATE

Flourless chocolate cake, caramel sauce, whipped cream

Mini chocolate pavé cake, mixed berries, sugar

Devil's food cake, espresso mousse, crunch rice pearls

Chocolate jar pie, salted caramel, cocoa nibs

TARTS

Chocolate ganache tart, pretzel streusel

Key lime pies, gingerbread crust

Rhubarb pie, whipped cream, lemon zest

Peach-bourbon, brown sugar cream

Blueberry & lemon zest

Apple calvados, creme fraiche

Grapefruit curd, candied ginger

CAKES AND CUSTARDS

Lemon panna cotta, almond tuille

Lemon olive oil cake, bourbon glaze, mascarpone, candied walnuts

Mini vanilla bean cupcakes, candied orange peel buttercream

Mini scottish shortbread, lemon curd, strawberries

Strawberry compote, buttermilk biscuit, clotted cream

Vanilla pot de crème, strawberries, rhubarb

Peach buttermilk upside-down cake

Mini pavlovas, berries, whipped cream

Banana cream pudding, vanilla wafer

Chocolate espresso cream

Apple turnover, vanilla creme fraiche

Gingerbread cake, spiced pears, syrup

Maple-mascarpone cheesecake, plum jam

Coconut cake, passionfruit curd, dark chocolate ganache

SERVICE

Red Table provides all its own staffing in house. We have worked with our people for 15 years in some cases, and that continuity and confidence in excellent execution is felt through out our events.

Friendly, professional, and on point at every turn our chefs, captains, bartenders and waiters take tremendous pride in what we do.



PRICING

Chef - \$70 hr

Cook - \$55 hr

Captain - \$70 hr

Server - \$55 hr

Bartender - \$55 hr

Coat check - \$55 hr

All staff at 5hr minimum and 20% gratuity.

Final staffing depends on the size and style of your service.

BAR SERVICE

Full Premium Bars &
Craft Beer and Wine service

We'll help you craft your specialty cocktail menu
to suit the occasion perfectly.



FULL BAR

Wine

Fossi Pinot Grigio delle Venezie
Veneto, Italy 2023

Manta Sauvignon Blanc
Chile 2023

Bodan Roan Pinot Noir
California 2021

Crosby Cabernet Sauvignon
California 2021

Beer

Assortment of seasonal Brooklyn beers

Spirits

Titos vodka

Tanqueray gin

Johnnie Walker Black

Makers Mark bourbon

Espolon tequila

Bacardi rum

Sweet & dry vermouth

Triple sec

Coke, Diet Coke, Gingerale, Club Soda, Tonic
Sparkling & Flat Waters

Orange, Cranberry, Grapefruit & Lime Juices

Lemons, Limes, Olives, Cherries & Ice

SPECIALTY COCKTAILS

VODKA

Vodka Lemonade - tart lychee fruit, lime zest simple syrup, seltzer, garnished with a mint sprig

WHISKEY

Brooklyn - Hudson whiskey, sweet vermouth, bitters, garnished with a brandy-soaked cherry, served in a martini glass

RUM

Dark and Stormy - Dark and light rum, Aguardientes, lime, mint, ginger, simple, club soda

Rum Punch - Dark and light rum, house grenadine, pineapple, cherry and lime juice, cinnamon, orange zest

CHAMPAGNE COCKTAILS

Cava - Lillet and sliced strawberries

Cava - St. Germain soaked strawberries and rhubarb simple syrup

Aperol Spritz - Prosecco, Aperol, soda water, blood orange slice

Death in the Afternoon - Champagne, absinthe, bitters, sugar cube, rose petal garnish

French 75 - Dry gin, champagne, fine sugar, lemon juice

Kir Royale - Creme de cassis or Chambord with cava and berry garnish

SANGRIA

BK Backyard Sangria - White wine, fino sherry, prosecco float, basil-mint simple syrup and seasonal market fruits

Fall Sangria - Red wine, fino sherry, five spice-vanilla bean simple syrup, lambrusco float, citrus

GIN

Bees Knees - Gin, fresh lemon juice, lavender honey syrup, sparkling wine, garnished with lavender flowers, served in a wine glass

The Bramble - Gin, lemon, sugar and Creme de Mure blackberry liqueur, garnished with blackberry and crushed ice, served in a Chimney

Classic Martini - Gin, dry vermouth, garnished with olive, served in a highball

Gin Gimlet - red grapefruit juice, sugared rim, garnished with a sprig of rosemary, served in a Highball

Tea & Honey - jasmine tea, honey club soda, lemon juice, garnished with lemon verbena / served in a chimney

Gin & Pimm - Cointreau, lime, cranberry, garnished with a lime twist

TEQUILA & MEZCAL

Mezcal - Bitters, grapefruit, agave nectar

Mojito - Herradura tequila, muddled mint, lime, soda water

SPECIALTY LIQUOR

Campari - vermouth, seltzer, sliced pear

Americano - Campari, sweet vermouth, Rooibos tea, peach simple syrup

Pimm's Cup - No. 1 with ginger simple syrup, seltzer and sliced strawberries

Pisco - Bourbon, rum, Herbsaint, lime, simple, garnished with a lemon twist

VENUES

In our experience, the most memorable events often come down to the smallest details.

Let our talented team help you choose the right venue and perfect place setting for a completely personalized wedding day.



TESTIMONIALS

We hired Brooke and his team for our wedding. The food is deeeelicious! He incorporated Eastern European food like we asked given we were having a predominantly Polish and Russian guest wedding and everyone loved the food. The service was great and they were very accommodating to our budget and requests.

They had to work with the fact that our venue had no actual kitchen due to it being a raw space but he knew exactly what they needed to make it work. You can tell he and his team love what they do and do it well.

Thank you Brooke for serving up a fantastic wedding!

-Jacqueline

The team from Red Table Catering went above and beyond to make our day perfect and beautiful. Leading up to our wedding, Brooke & David were prompt and professional answering emails and phone calls – even from a different time zone. They worked with our budget and helped us coordinate with different vendors – all of which were spectacular! The food... it's light years away from 'typical wedding food'. It's inventive and delicious and beautifully displayed. All of the staff was so friendly and many of our guests went out of their way to tell us so. These guys know what they're doing – in the kitchen, behind the bar and beyond. Thank you for the most incredible day of our lives!!

<3 Missy & Marco

Amazing food, great staff!

We met Red Table at a wedding fair, which came at the perfect time. We were looking for someone to cater cocktail hour (we had a food truck for dinner) and provide staff for the event, and were having no luck. Red Table worked with us to keep cocktail hour under/at our budget, and were very flexible with the menu.

They also helped coordinate all of our rentals which was such a relief. We got SO many compliments on the food for cocktail hour, and they provided more than enough for our 100 guests, but not so much that I felt like we wasted a lot of food (something that was important to me – weddings are so wasteful). We took home just enough leftovers and had them for NYE the following day. We also received a ton of compliments about the staff. One of my biggest pet peeves at weddings is poor and/or overbearing service, and Red Table provided really lovely people who made everything happen so seamlessly. Would definitely hire them again for any future events I have!

-Brynne E.

The wedding was just spectacular. Everyone raved about the food. Humberto and I were so happy that we got to enjoy the delicious food as well! And the service was excellent. People were very impressed. Everything flowed perfectly as well.

-Jessie & Humberto

CONTACT

To discuss your catering needs, call us at
(718) 714-8627

We are open 9am to 5pm,
Monday through Friday.

We are also available by email at
bcostello@redtablecatering.com
david@redtablecatering.com

 **[instagram.com/redtablecatering](https://www.instagram.com/redtablecatering)**



THANK YOU.

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